USDA Foreign Agricultural Service
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Japan

Sanitary / Phytosanitary / Food Safety

Japan Approves a Flavoring

2004

Approved by:
Kevin Latner
U. S. Embassy

Prepared by:
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Report Highlights:
Japan proposed to designate isobutanol as a flavoring. Japan invited foreign Embassies to comment on the revision with a deadline for comments of May 25, 2004. This proposal will be submitted to the WTO for a further opportunity for comments.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Tokyo [JA1]
[JA]

On May 12, 2004, the Ministry of Health, Labor and Welfare (MHLW) invited foreign Embassies in Tokyo to comment on designation of a flavoring, isobutanol. Foreign governments have until May 25, 2004 to comment.

MHLW will open the proposal for comments from a wider audience and notify the WTO SPS Committee before final review and adoption.

All interested parties are encouraged to send their comments well before the deadline for consideration by Foreign Agricultural Service, USDA. The office responsible for the comments is as follows:

Food Safety and Technical Services
International Trade Policy division
USDA Foreign Agricultural Service
Fax: 202-690-0677
Email: fstsd@fas.usda.gov

The proposed standards and specifications of the flavoring is as follows:

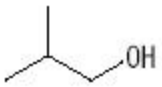
Attachment 1

Isobutanol

Standard for use

It must not be used for purposes other than flavoring.

Compositional Specifications



$C_4H_{10}O$, Mol. Wt. 74.12
2-Methyl-1-propanol [78-83-1]

Content Isobutanol contains not less than 98% of Isobutanol ($C_4H_{10}O$).

Description Isobutanol occurs as a colorless, clear liquid. It has a characteristic odor.

Identification Determine the infrared absorption spectrum of Isobutanol as directed under the Liquid Film Method in Infrared Spectrophotometry, and compare the spectrum with the Reference Standard. Both spectra exhibit a similar intensity of absorption at the same wave number.

Purity (1) Refractive index n_D^{20}: 1.392–1.398

(2) Specific gravity 0.799–0.801 (25℃)

(3) Acid value Not more than 2.0 (Flavoring Substances Tests)

Assay Proceed as directed under Method 1 of Gas Chromatography in the Flavor Substances Tests, using operating conditions (2). See Annex.